

EPICASIA

Menu

“The Art Of Fine Catering”

By





Epicurean

LUXURY CATERING WORKS

SINCE 2016

ABOUT US

EPICUREAN Catering Services was established in 2016. We specialize in Pure vegetarian delicacies from Indian to Pan Asian or Mexican, Lebanese, Mongolian, Teppanyaki and more. To change the traditional thoughts regarding cooking, our kitchens are well-appointed with the best chef team for live cooking.

We provide catering services for all events and occasions – Weddings, Receptions, Birthdays, Cocktails, Gala Dinners & Corporate Events, our staff takes care of all your needs.

The successful reign of **EPICUREAN** has only been possible of their dedicated team of professionals, who work relentlessly to make every event a memorable one. Proper training sessions are conducted to ensure regular upgradation. Everything is arranged by our staff that comprises various industry veterans from across the nation who believe in making every occasion special.

TERMS & CONDITIONS FOR BOOKING FOR PARTIES

- Advance payment 25% of the final amount is to be paid at the time of booking, 50% payment to be made at least fifteen days prior to the date of function and balance of the payment 25% to be made two days prior to the date of function.
- If the gathering increases beyond the minimum guarantee, we will charge full amount for each plate. The amount for the plates has to be paid in advance. In this case if 8-10 food items fall short in the elaborate layout of our menu, the management will not be held responsible. One responsible person from the host side is also required on the plate counter for signing and taking care of the plates.
- The expected number of guests should be intimated at least seven days prior to the date of function.
- The management keeps 10% food margin for the excess guests above the minimum guarantee confirmed and the bill for such excess guests will be charged accordingly. In case of cancellation, the advance amount will not be refunded.
- The food prepared on order will be specifically for the number of guests confirmed by the host. No rebate, No refund for lesser number of guests attending the party.
- Although efforts are made to accommodate any number of additional guests the management will not be held responsible in anyway, if any item of the food falls short due to additional guests. In this condition also the extra plates after the minimum guarantee would be charged as per plate rate according to chosen menu.
- The items of the menu should be clearly indicated at the time of booking. However if any alteration or substitution in the menu is desired, it should be communicated at least seven days prior to the function.
- The GST will be charged as applicable.
- Guests are responsible for their belongings and management shall not be responsible for any loss of their belongings.
- Consumption of alcohol is host's own responsibility and for this one must acquire license of state along with total liquor bill purchased from an authorized liquor shop positively at the site of function. One responsible person should be at the bar counter from the host's side and service will start only after the above conditions are fulfilled.
- Steward service not allowed outside the party venue.
- There should be a representative from the host's side on the plate counter for the supervision and signing of plates. He has the right to allow and disallow plates to any person and the arrangement of food for our working staff would be arranged by the management itself. They are not allowed to take plates from the function buffet. If by mistake any of the management's staff comes at the plates counter the host will have the full right to refuse them.
- Buffet will open latest by 09:00 pm without any intimation.
- Any change or any handwritten addition by the host in the menu card will not be considered valid.
- Minimum guarantee can not be reduced once the booking is done and if minimum guarantee is reduced then the per plate rate will be increased subsequently.

CUISINE INDICIA

At the Time of Baarat Assembly

BAARAT ASSEMBLY

WELCOME ON BOARD

Thirst Quenchers

BIBERE

THE MOCKTAIL BAR

THE MILKSHAKE BOX

THE COFFEE N TEA EMPORIUM

Symphony of Flavors

THE CHAAT STREET

THE EXOTIC FRESH FRUITS

ITALIANO ARTISTIC PIZZEIRA

THAILAND DRAMATIC DUMPLING

Exclusive Hors d'Oeuvres

PASS AROUND (Indian)

PASS AROUND (Oriental)

PASS AROUND (Italian)

Nature's Plate

AROMA OF SOUP

REGALE SALAD BAR

CONDIMENTS

International Nourriture

PAN ASIAN

PASTA STATION

The Great Indian Kitchen

INDIAN KHANA KHAZANA

AMRITSARI PALACE

PUNJABI TADKA

LOW CALORIE FOOD

BIRYANI HOUSE

THE MASONRY OVEN KHUBZ

Indian Sweetopia

TRADITIONAL INDIAN DESSERTS

HALWA KA BAZAAR

EXCLUSIVE LIVE STATION

KULFI STATION

Sugar Sweet Belly

COLD STONE ICE CREAM GOURMET

At the Time of Phera Ceremony

PHERON PER SERVICE

Extra Item At Extra Cost

MOLECULAR BAR

THE PAAN STORY

DRIVER FOOD



AT THE TIME OF BAARAT ASSEMBLY



AT THE TIME OF BAARAT ASSEMBLY

Beverages

200ml bisleri water bottles

Soft drinks (coke, fanta, sprite)

Juices (orange, mixed, pineapple)

Espresso Coffee

Accompanied with: Masala Mathi & Assorted cookies

Starters

Crispy stuffed paneer| Palak| Mirch & Moong dal pakore

Served with Meethi Sauth & Mint Chutney

Assorted Nuts

Roasted Cashew Nuts

Roasted Almond Nuts

Gourmet Sweets

Kaju roll & Kaju Kalash

Desserts

Kesar Pista stuffed Gulab Jamun



WELCOME ON BOARD

Beverages

200 ml bisleri bottles

Juices

Milkshakes

The Nuts Platter

Roasted Cashew Nuts

Roasted Almond Nuts

Sweet Delights

Kaju Roll

Kaju Kailash



THIRST QUENCHERS



BIBERE

The Aqua

200 ml bisleri water bottles

Assorted Soft Drinks

Coke, Fanta, Sprite, Limca

Juicy Delights

Mixed, Apple, Pineapple, Orange

Summer Specials

Jaljeera| Aam ka Panna| Thandai



MOCKTAIL BAR

Basil apple mojito

Fresh basil leaves, lime chunks apple syrup top with soda/lime

Lavender cucumber sparkle

Lavender/ cucumber syrup, lime,
pineapple juice, black pepper top with sprite

Tropical watermelon

Melon syrup, chunks, lime juice, fresh mint,
top with limca garnish watermelon balls

Fresh lime soda

Fresh lime, sugar cube, black salt, top with soda

Virgin Mojito

Fresh lemon and mint crushed together
with sugar syrup, brown sugar, lime juice and
flaky ice, topped with lemonade



THE COFFEE N TEA DELIGHT

Freshly Brewed coffee

Americano | Cappuccino | Latte | Mocha

Taste Emulsifer Syrups

Vanilla / Caramel / Hazelnut

Chocolate / Irish Cream

Iced Coffee

Cool-A-Chino | Frap-U-Lite

Iced Tea

Lemon | Ginger

Tea Lounge

English Breakfast / Darjeeling / Earl grey / Green Tea

Lipton Red Label / Lipton Yellow Label

ACCOMPANIED WITH:

Assorted Cookies

(Choco chip, fruit n nuts, pista badam)

Assorted Namkeen

(Masala Methi Mathri | Tea Rusk)



SYMPHONY OF FLAVORS



AUTHENTIC STREET FOOD STATION

SPECIAL NAZAKAT

Crunchy Golgappe

served with 4 flavours of water
(Khatta, Meehta, Hing Jeera, Pudina)

PURANI DILLI KA SWAD

Kesar Dahi Bhalla and Papdi Chaat

Fermented lentil dumplings soaked in flavoured curd
and drizzled with seasonings and chutney

Moongdal Ram Ladoo with Jodhpuri Mirch

Fritters, drizzled with green and tamarind chutney, garnished with
tangy salad of shredded radish and radish leaves

English Tawa Chaat

Vegetables & Dry fruits tossed with chutneys and spice
powders to give crunchy & peppery flavour



MUMBAI CHOPATI CHAAT

Bhaji with maska pav

A delicious blend of spicy mixed vegetables,
served alongside soft butter toasted dinner rolls, crunchy
onions and lemon wedges

CRISPY DELIGHTS FROM AGRA

Khasta aloo tikki with motia masala

Crispy aloo patty served with coriander &
saunth, chutney, stuffed with paneer, dal, matar

Stuffed cottage cheese chilla

Lentil pancake rolled with grated paneer
and served with a hint of spiced tomato sauce

FROM THE HOUSE OF RAJASTHAN

Matra Patilla with crispy kachori / kulcha

Soaked dried peas cooked along with spicy green gravy,
served by topping up with chopped raw
onions, tomatoes, sev and coriander leaves



THE EXOTIC FRESH FRUITS

Watermelon
Disco Papaya
Rani Pineapple
Kandhari Anar
Dates
Chikoo

Seasonal

Mango
Strawberry
Litchi
Red Guava
Cherry
Raspberry
Muskmelon
Jamun

Thailand

Rambutan
Mini Orange
Green Guava
Red Dragon
Sweet Tamarind

New Zealand

Pear
Kiwi

Australia

Red Grapes
Plum

Japan

Fuji Apple
Saudi
Dates

We serve 5 INDIAN & 5 IMPORTED VARIETIES OF FRUITS

Kindly note, we serve assorted ten varieties of exotic seasonal fruits of Indian repute, pre cut and presented on special crafted plates. The fruits will be selected by us only. Any change in the fruits by the client will be charged extra accordingly.



Italiano Artistic Pizzeria

Freshly hand tossed cheesy pizza served with various toppings

DOUBLE CHEESE MARGHERITA

Loaded with mozzarella cheese, marinara sauce & basil

VEGGIE SUPREME

Onion, capsicum, mushroom, corn, tomato, black olive, jalapeno & cheese

COUNTRY FEAST

Sweet corn, tomato, onion, capsicum, mushroom & cheese

CLASSIC ITALIAN

A crispy base topped with capsicum, tomato, black olive, golden corn & cheese

FARM HOUSE

Baby Corn, mushrooms, capsicum & cottage cheese

THE BREAD BASKET

(Bread Display- An array of Breads displayed for your choice
Cheese Garlic Bread/ Pita bread/ Whole wheat bread/ French loaf bread/
cheese breads/ assorted dips

SERVED WITH

Oregano/Chilli Flakes/ Tabasco



THAILAND DRAMATIC DUMPLING

These are traditional dish of small steamed savoury dumpling, flavoured with various fillings

Mushroom & Parsley Dimsum

Minced & seasonal mushroom, chilis & garlic

Hot N Sour Dimsum

Snow peas, beans, bok choy, broccoli, other greens & hot n sour sauce

Vegetable Shanghai Dimsum

Vegetable tossed in oyster sauce and sansho pepper

Accompanied with

Black Beans

Ginger Soya

Chilli Oil



EXCLUSIVE HORS D'OEUVRES



EXCLUSIVE HOR D'OEUVRES (PASS AROUND)

FLAMES AND FUMES OF CHARCOAL

Paneer & Bhuthey ki seekh

A popular variant of traditional kebabs in cottage cheese and sweet corn brushed with warm chilli butter

Nawabi Paneer tikka

Chunks of cottage cheese, laced with spiced hung curd with prominence of ginger and coarse black pepper, skewered and golden browned on hot grill

Afghani Soya Chaap

Soya chaap, yellow & red peppers, tomatoes marinated in yohurt dressing cooked over charcoal

Reshmi Malai Broccoli

Malai Broccoli is a rich and creamy appetizer that combines the nuttiness of broccoli with the indulgent flavors of cream and cheese.

CHEF'S SPECIAL

Hara bhara kebab

Fried patties made with spinach, peas & potatoes

Mushroom Duplex

Made by marinating & grilling mushrooms with spices



EXCLUSIVE HOR D'OEUVRES (PASS AROUND)

ASIAN DELICACIES

Jalapeno and cheese cigar roll

Crispy rolls filled with oriental flavoured vegetables & served with hot garlic sauce

Thai spring roll

A delicious, crispy and spicy snack, prepared with cabbage, peppercorn, cabbage, soya sauce, garlic, and rice flour

Cottage cheese Tai-chi

Stir fried cottage cheese tossed in hot garlic sauce with diced bell peppers

Crispy honey chilli potato

Batter fried shredded potato tossed with imported red and yellow capsicum

Chilly vegetable manchurian

Deep fried balls of exotic vegetables tossed with chilly soya sauce

Crispy baby corn fritters

Baby corn fritters is a combination of baby corn, salt, chilli powder & cornflour



EXCLUSIVE HOR D'OEUVRES (PASS AROUND)

LE ITALIANO

Roma delight bruchetta

Classic tomato, basil and mozzarella bruchetta

Thread cottage cheese

Cream cheese mixture spread on a bread stuffed with asparagus

Hung curd magic

Hung curd seasoned with salt pepper, herbs & deep fried

Beetroot croquettes

Soft, crispy, flavoursome golden fried cheesy potato and beetroot

Vermicelli Rolls

Vegetable rolls coated in crispy vermicelli

Accompaniments

Flavoured Mayonnaise / Cilantro & Mint Dip /

Pineapple Dip / Sweet Chilli Dip



NATURE'S PLATE



AROMA OF SOUPS

SOUP STATION

Tomato Shorba

Spicy Indian style tomato soup made using fresh tomatoes, ginger, garlic and spices

Sweet Corn Soup

Sweet corn soup is made with tender corn kernels, spices and herbs

Accompaniments

Bread Rolls | Soup Sticks | Butter Cubes

Condiments

Chilly Sauce | Soya Sauce | Vinegar



REGALE SALAD BAR

Continental Salads

King Style Caesar Salad

Classic Russian Salad

Classic Greek Salad

Pesto Pasta Roasted Potatoes Green Beans

Broccoli Corn Salad

Cheese with cherry Tomato Salad

Oriental Salad

Kimchi Salad

Exotic Thai Salad

Vietnamese Noodle Salad

Exotic Thai Greens Salad

Indian Salad

Fresh Garden Green Salad

Mixed Lentil Salad

Three beans Salad

Cucumber Salad

Vinegar Onion

Lemon Wedges and Green Chilli Paneer

Dressings: French Vinaigrettes/ Mustard Dressing/ Balsamic Dressing



CONDIMENTS

BEATEN CURD & RAITAS

Dahí Pakori

Speciality of Chandni Chowk, soft lentil dumplings soaked in succulent seasoned beaten curd

Dahí Gujiya

Soft Gujiya-shaped lentil dumplings soaked in seasoned curd

Mix Vegetable Raita

Fresh Seasoned vegetables in beaten curd

ALONG WITH

Chutney

Fresh Fruit and Dry Fruit Chutney

The Crispiano (Papad)

Kali Mirch Papad | Aloo Papad | Masala Papad
Moong Dal Papad | Disco Papad | Chana Papad

The Tongue Tickers

Kuch Teekha Kuch Katta (Pickles)



INTERNATIONAL NOURRITURE



PAN ASIAN

Oriental Delights

Exotic Vegetables in Hot Garlic Sauce

A delicious Chinese-style gravy with exotic vegetables sauteed with a tongue-ticking hot garlic sauce

Cottage Cheese cubes in Hong Kong style

Stir fried cottage cheese cubes tossed in hong kong style

Veg Manchurian

A tasty indo chinese dish of fried veggie balls in a spicy, sweet & tangy sauce

LIVE ON GRIDDLE

Hakka Noodles

Hakka style stir fried noodles tossed with vegetables and hint of light soya sauce

Spring Onion Fried rice

Stir fried rice with selected vegetables julienne and spring onions with light seasoning & seasoning



ITALIANO BUON APPETITO

Choice of Pasta

An all-time favourite, Italian dish with a selection of vegetables

Penne| Fusilli | Farfalle

Choice of sauce:

A wonderful mixture that brings flavour and aroma to pasta

Alfredo | Arrabiata | Rosatella

Choice of Vegetables:

Dry tomatoes, Green Olives, Black Olives,

Blanched Broccoli, Red/ Yellow

Peppers, Mushrooms, Green Chillies, Fresh Basil leaves, Onions

Sprinkled with

Oregano, Chilli flakes, cheese, paprika powder



THE GREAT INDIAN KITCHEN



INDIAN KHANA KHAZANA

Paneer Butter Masala

Cubes of cottage cheese cooked in traditional tomato butter gravy

Gobhi laccha Adraki

Minced Cauliflower tossed with cumin seeds and ginger

Dal-E-Epicasia

Black lentils tenderly spiced & topped with cream & butter

Kofta-e-khas

Kofta made of cottage cheese stuffed with raisins, cashew nuts cooked in saffron gravy

Raunak-e-chaap

Soya bean chaap in chopped masala gravy

Subziyon ki Khurchan

French beans, capsicum, tomato, cheese & green peas cooked in turmeric gravy

Bell Pepper Paneer

Popular paneer recipe where paneer and bell peppers are cooked in spicy masala

Banarasi dum aloo

Potatoes curry spiced with fennel, ginger and whole spices



AMRITSARI PALACE

Amrītsari Choley

Soaked overnight & cooked on a slow flame with traditional punjabi spices

Baigan ka Bharta

Eggplant roasted in tandoor and prepared with chopped tomato, onion, ginger with Indian spices

Khasta Kulcha

All the way from Amristsar

SERVED WITH

Amrītsari Chutney

Mooli pyaz ki chutney

Radish Lachcha

Radish with hint of lemon & fresh coriander



PUNJABI TADKA

Kadhí Pakorí

Flour curry with indian herbs & spices

Basmatí rice

Oldest rice cooked best on slow fire

WINTERS

Sarson ka Saag

The perfect punjabi dish made from mustard greens and spices served with flatbread, gud & white butter

Makki kí rotí

Makki Kí Rotí is a traditional Indian flatbread made from maize flour



LOW CALORIE FOOD

Arhar ki dal tadke wali (Live)

A yellow lentil cooked overnight on clay oven dress with a chef's secret spices

Bhindi Naintara

A semi dry curry made with ladies finger or okra and is served with roti

Methi Aloo

Classic Indian dish made with tender potatoes and flavourful fenugreek leaves

Served with

Tawa Phulka (live)

For toppings

Desi ghee
Shakkar



FROM THE HOUSE OF NIZAMS

BIRYANI HOUSE

Hyderabadi Subz Dum Biryani

Basmati rice cooked on dum to perfection with spices of an assortment of seasonal vegetables with condiments and a touch of saffron

Kathal Biryani

A special kathal biryani is made with jackfruit, basmati rice and flavoured with whole spices liked cardamom, cumin, cinnamon and peppercorn.

Served with

Burani Raita

Curd prepared with vegetables in authentic Hyderabadi style

Hyderabadi Mirchi ka Salan

Speciality of Hyderabad, rich in combination of green chillies, peanuts, coconut & poppy seeds



THE MASONRY OVEN KHUBZ

Baby Naan

Made from fermented refined flour cooked in charcoal tandoor with butter

Pudina Lachha Paratha

Multi layered whole wheat bread topped with desi ghee

Ajwani Missi Roti

Special bengal gram flour bread

Lal Mirch Paratha

Multi layered whole wheat buttered bread topped with red chilli powder

Garlic Naan

Made from fermented refined flour cooked in charcoal tandoor with garlic

Butter Naan

Made from fermented refined flour cooked in charcoal tandoor with butter

Tandoori Roti

Flatbread made with whole wheat and traditionally cooked in tandoor



INDIAN SWEETOPIA



TRADITIONAL INDIAN DESSERTS

HOT DESSERTS

Long stuffed pista gulab jamun

Homemade cottage cheese dumplings of cardamom and pistachio, dipped in kashmiri saffron

Malpua with kesar rabri

Malpua are traditional Indian festive pancakes made with flour, sugar/jaggery, cardamoms and milk

COLD DESSERTS

Chenna Payesh with roasted almond

It is a traditional bengali dessert made with soft and spongy fresh cheese dumplings cooked in flavoured milk

Rose Kheer

Rice Kheer flavoured with rose extract, cooked in milk and topped with plenty of nuts

Kesar Rajbhog

Made with cottage cheese, crushed dry fruits and saffron



LIVE STATION

Kesar Nano Jalebi

Coin sized traditional flour based jalebi dipped in saffron and sugar syrup

Served with: Dandedar gud ki rabdi

Jodhpur special ghewar

Plain Ghewar

Malai Ghewar

Chocolate Ghewar

HALWA DELICACIES

Moong dal Halwa

Yellow lentil prepared in pure desi ghee with sugar and flavored cardamom

Pineapple Sheera (In summers)

Pineapple sheera is an halwa made with semolina, sugar, ghee and nuts

Gajar Halwa (In winters)

Grated carrot cooked in milk topped with khoya & dry fruits



CHEF'S SPECIAL

FRUIT CREAM
STRAWBERRY

Kulfi Station

Teela Kulfi

Kesar pista

Paan

Rose



SUGAR SWEET BELLY



COLD STONE ICE CREAM GOURMET

Create your own sundae

Chocolate with nuts, Strawberry sundae
Apple sundae, Vanilla sundae, Fruit sundae

Served with different types of sauces

Chocolate, Caramel
Strawberry, Butterscotch

Types of fruit crushes

Strawberry , Mango, Pineapple

All ice cream sundaes will be created by us. Vanilla, chocolate & strawberry flavoured ice creams will be served with roasted nuts, cones, fresh fruits, wafer biscuits and different types of sauces

Served with waffle cups



AT THE TIME OF PHERA CEREMONY



PHERON PER SERVICE

Beverages

200ml bisleri water bottles

Soft drinks

Juices

Nuts & Sweets

Roasted almonds

Roasted cashew nuts

Kaju Katli

Kaju Roll

Hot Station

Espresso coffee

Served with

Variety of homemade cookies

Methi Mathi

Namak Pare

EXTRA ITEM AT EXTRA COST

EXTRA ITEM AT EXTRA COST

MOLECULAR BAR

Rs.....

THE PAAN STORY

Rs.....

DRIVER FOOD

Rs.....



MOLECULAR BAR COUNTER AT EXTRA COST

BAR WITH ALL FANCY DISPLAY & GLASSES LIKE:

TIKKI GLASSES

MARTINI GLASSES

FANCY TUBES FOR ALL TALL DRINKS

BAR DISPLAY PROPS

ALL MIXOLOGY MATERIALS

MOJITO BAR

SANGRIA BAR

LIQUID NITROGEN

DRY ICE

BARTENDERS

PROFESSIONAL BARTENDERS

FEMALE BARTENDERS

MIXOLOGIST

EXCLUSIVE SERVICES

SMOKY CHEESEBALLS

SMOKY POPCORN

JELLY SHOTS



COCKTAIL (Menu will be customized as per alcohol given by the client)

COTTON CANDY MARTINI
FROZEN KOKUM MARTINI WITH CARDAMOM
ROSEMARIE CAPRIOSKA
KAFFIR MELON SPIRIT
OLD FASHIONED WITH STAR ANISEED SMOKE
MANGOLA BACARDI
ROSE LIME SAWAR
CHAI TAPRI BEER COCKTAIL
ROSE LIME SAWAR
WATERMELON SANGRIA (BEER)
CIDER ORANGE JALAPENO (BEER)
PUMPKIN PIE CREAM (BEER)

NOTE :-

NORMAL BEVERAGES & GLASSWARE (FROM CATERING SIDE)
LIQUOR BY HOST



THE PAAN STORY (AT EXTRA COST)

PREMIUM

MITHA PAAN
STRAWBERRY PAAN
BLUEBERRY PAAN
TUTTI FRUTTI PAAN
COCONUT PAAN
CHOCOLATE PAAN
KESAR PAAN
FIRE PAAN
MAHARAJA PAAN
GUNDI PAAN
SAADA PAAN
TOBACCO PAAN

SIMPLE

SPL. SAADA PAAN
SPL. SWEET PAAN
SPL. SWEET GULAB PAAN
SPL. CHOCOLATE PAAN
FIRE PAAN
SPL. STRAWBERRY PAAN

13 VARIETIES OF CHURAN



DRIVER FOOD (AT EXTRA COST)

WATER & GLASS

MAIN COURSE

PANEER BUTTER MASALA
VEGETABLE JALFREZI, DAL BUKHARA
KADI PAKORA, MUTTER PULAO

SALAD

FRESH GARDEN, GREEN SALAD

RAITA

BOONDI RAITA

PAPAD

HALKI KALI, MIRCH PAPAD

BREADS

TANDOORI ROTI, BUTTER ROTI
BUTTER NAAN, MISSI ROTI

DESSERTS

GULAB JAMUN



SINCE 2016

*"Thanks for choosing us for your meal today!
We hope it's the start of something delicious!"*



“luxurious Bites, Lavish Delights”



Scan For Menu

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-
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